

1826-1926



SAINT JOHN
N.B.

CANADA

1886-1986

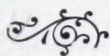


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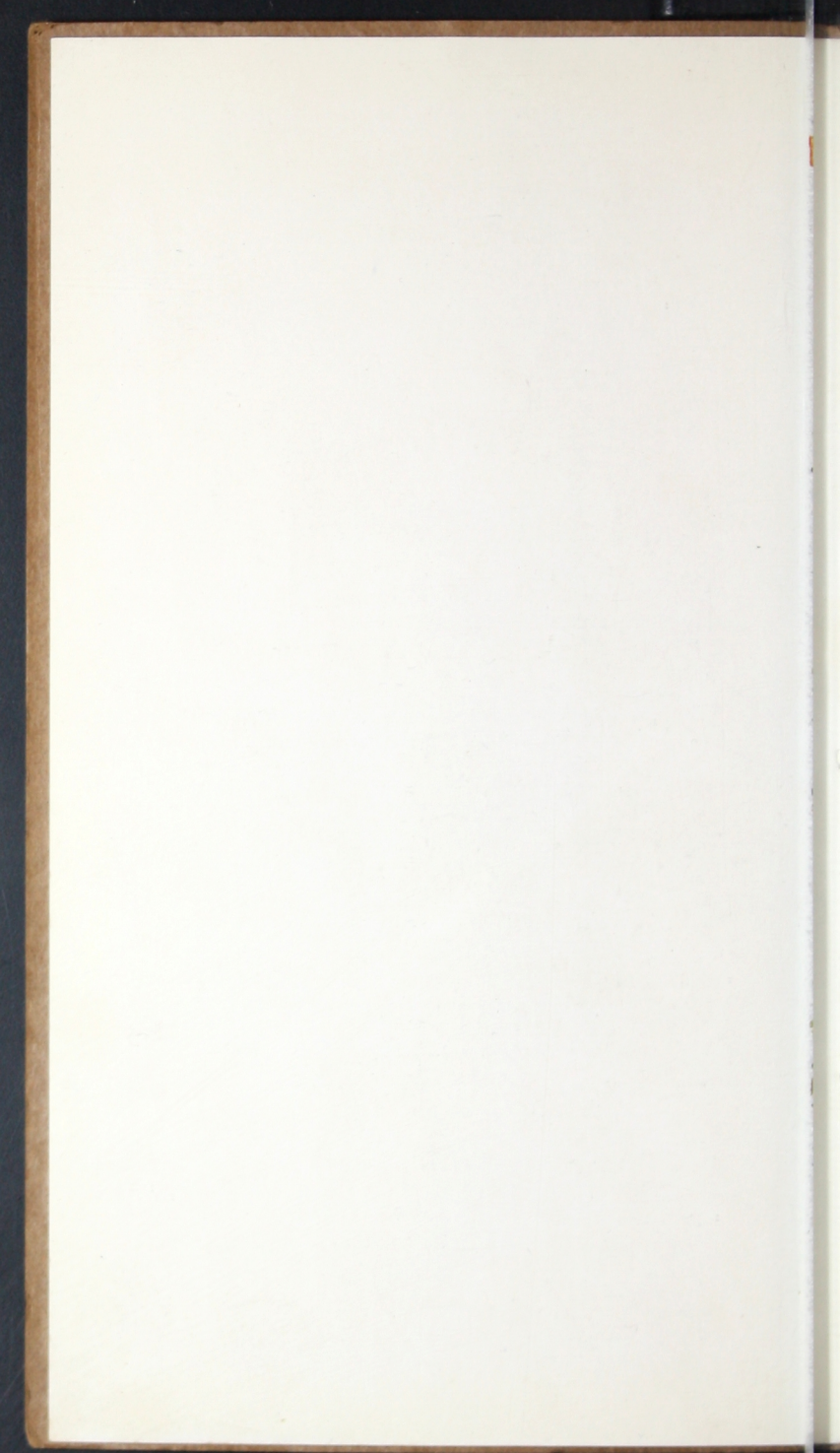


One Hundredth
Anniversary
of

T. Rankine & Sons
Limited

Biscuit
Manufacturers

SAINT JOHN, N. B.



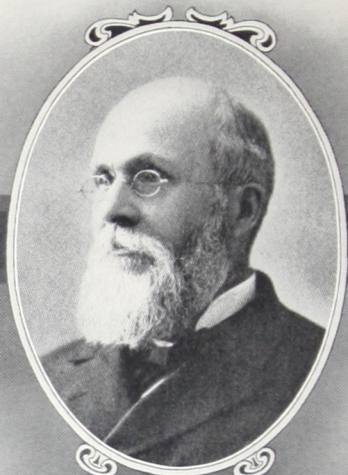
FIRST GENERATION



THOS. RANKINE

THE FOUNDER
1826

SECOND GENERATION



THOS. A. RANKINE




ALEX. RANKINE

FOUR GENERATIONS OF THE FAMILY.

A Century of Experience.

- 1803 — Thomas Rankine born in Kincardine on the shores of the Forth, Perthshire, Scotland, and came to Canada in 1824.
- 1826 — Commenced the Biscuit business in a combined shop and dwelling on Mill street — a site which now forms part of the three buildings of four stories each housing the activities of T. Rankine & Sons, Ltd.
- 1871 — Thomas A. and Alexander taken into partnership.
- 1876 — Founder of the firm dies.
- 1877 — Buildings wiped out by great Saint John Fire, replaced by bigger and better ones the following year.
- 1889 — Alexander retired from the Firm.
- 1890 — Henry C. and Frank are taken into partnership.
- 1907 — Thomas A. Rankine dies; the business is made into a Joint Stock Company, Allan, Walter and H. Fielding Rankine becoming directors.
- 1912 — Henry C. retires.
- 1920 — Frank Rankine retires, followed shortly after by Walter.
- 1920 — Arthur F. and A. Dodge Rankine having returned from overseas become directors in the Company.
- 1926 — Our Anniversary Year, and to our numerous customers, some of more than half a century standing, we extend our hearty thanks for their continuing co-operation and good will towards our old established house.

NE of the oldest of the manufacturing firms in the City of Saint John is T. Rankine & Sons, Limited, whose annual output of biscuits, etc., has grown to the large quantity of 650 tons. The business has shown steadily successful progressiveness since its inception in 1826.

One hundred years of honorable and successful business is a record of which any firm may well be proud, but with even such a large output as at the present time, the senior member of T. Rankine & Sons, Limited, can remember when the Company sold "hard tack" to the olden-time sailing vessels at the rate of one ton of biscuit to each vessel, when the "windjammers" expected to be on a voyage of six weeks or six months duration.

A Large Staff Employed.

The hundreds of citizens who pass by the adjoined Mill and George street buildings of T. Rankine & Sons, Limited, every day, are perhaps unaware that a large staff of local men and women are given steady employment throughout the year there, and the hustling workers, clad in white suits or dresses, are busy, from the opening of barrels of flour, throughout the various stages of the baking of the biscuits, until the finished article is packed and transported to the shipping rooms.

The firm of T. Rankine & Sons, Limited, is located in three buildings, each of four stories, and having a total floor space of 30,000 square feet. Two of the buildings are in George street. The main building, in which are located the offices, retail store and shipping rooms and part of the factory, is the Mill street structure.

...>>> **THIRD GENERATION** <<<...



H.C.RANKINE

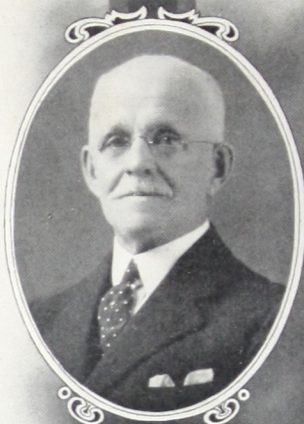


FRANK RANKINE



WALTER RANKINE

3RD & 4TH GENERATIONS



ALLAN RANKINE
PRESIDENT



H. FIELDING RANKINE
VICE PRESIDENT



ARTHUR F. RANKINE
SECY-TREAS



A. DODGE RANKINE
DIRECTOR

Barrel to Home.

From the time the barrel of flour is opened and emptied into the mixing vat, the entire process of manufacture is done by machinery. Purity of manufacture is the watchword. The machines work on exactly the same principle as the ordinary household bread mixer, rolling pin, biscuit cutter, etc. They are modern to the last degree and are mostly driven by electricity.

A housewife, unacquainted with the manufacture of biscuits on a larger scale than a dozen or so at a time, might naturally ask how it is that this firm manages to bake 650 tons of products each year. The answer is found in the three huge wall ovens on the third floor of the Mill street building. Trays of biscuits are placed on the shelves of these ovens, the shelves move with a revolving motion and in a very few minutes the batch of shaped dough is baked. Different temperatures and periods of time are required for the many varieties of produce. When adjudged baked, the batches are raked from the ovens and sent to the packing tables while still warm. There they are packed in boxes, tins, cartons, etc., as the case may be. The ovens are fired with American anthracite and are controlled by various mechanical devices. The ovens are capable of baking from 80 to 100 barrels of flour daily.

The Supplies.

The brands of flour are obtained mostly from Ontario, but as much as possible is purchased locally. The sugar, molasses and most of the eggs used are obtained from Saint John firms or dealers. Wooden boxes are purchased from the Wilson Box Factory, Fairville, and other Maritime Box Factories, and tin boxes and pails are imported from Ontario and Quebec.

Although this firm finds its greatest markets in the Maritime Provinces and Quebec, Western Canada, as well as Newfoundland, the British West Indies purchase large quantities of Rankine's biscuits. Rankine's "Family Pilot" and Rankine's "Empire Sodas" are perhaps the best known varieties put out by the Company, and ones that have met with perhaps the greatest success of all varieties of their products.

Early Days.

A brief outline of the history of this firm, known throughout the Dominion and in other parts of the British Empire, as well as locally, is of great interest.

Thomas Rankine, founder of the present firm of T. Rankine & Sons, Limited, came to Saint John from Kincardine, Scotland, and first established himself in business in a small way in Church street in the year 1824. Two years later he removed his business to Mill street, a part of the site in which the present Company's buildings are located. The first Mr. Rankine met several reverses because of fire, the last fire disaster occurring in 1877, the year of the great Saint John conflagration.

In 1871, Thomas Rankine took his two sons, Thomas A. and Alexander, into partnership. In 1890, Henry C. and Frank Rankine entered the business, and they further augmented the energy and maintained the integrity of their predecessors. In 1907, Thomas A. Rankine died.

Becomes Company.

Following his death, the business was incorporated into a Joint Stock Company, comprising five members, two of whom, Allan and H. Fielding

Rankine, are now President and Vice-President respectively.

The business continued to prosper and to make great strides in the quantity and quality of the output, and in 1920 Arthur F. and A. Dodge Rankine were taken into the business on their return from overseas.

More than one hundred varieties of biscuits are manufactured by T. Rankine & Sons, Limited. Some of the jam fillings are purchased from outside firms and of the purest ingredients obtainable. The fig filling is made at the Rankine plant, and in one department all varieties of marshmallow and jellied fillings are manufactured.

In the manufacture of the biscuits, the flour, five barrels at a time, is emptied into a large vat and put through mechanical sieves. The flour used is obtained in barrels only as this, it is held, makes for greater cleanliness. On being "sieved" the various ingredients, according to the variety of biscuit desired, are added, and after the doughs are mixed they are then taken to the Sheeter.

The Sheeter.

The Sheeter is one of the most interesting machines in the factory. The dough is automatically relayed from the Mixer to the Sheeter, the action of this machine may be likened to the household rolling pin. The dough is sent through this machine in a continuous sheet of the desired thickness and is automatically conveyed to the large combined Biscuit Cutting and Panning Machine. As the dough passes through the high polished Steel Rollers it is given the desired thickness the cakes shall be when baked, and puts the final finish on the dough. As the dough travels along this machine it is mechanically brushed and then

enters under the Cutter which cuts and places the impression on the goods. The scrap which is thus formed around the cakes is automatically relayed over the Scrap Return and deposited in the Sheeter at the same speed as the dough is going through the machine. After the scrap has left the cut biscuits the biscuits continue to the panning end of the machine where they leave the long endless belt upon which they have travelled since entering the rollers, and are mechanically deposited on large baking pans and conveyed direct to the ovens and baked.

From the ovens they go to the packing department and are packed in the various containers.

Cakes that are made from very soft dough are cut on what is called a Wire Cut and deposit machine. This machine handles doughs such as batters and soft doughs and is electrically driven, and the dough is taken from the Mixer and placed in a large hopper over the machine. It is forced through dies of the desired size and shape and is then mechanically cut and the cakes deposited on the pans which automatically pass along the machine on endless chains and then conveyed to the oven to be baked.

Soda Crackers, Family Pilot, and other goods of such nature are handled in a different way than the Sweet Goods. In making Soda Crackers, which are made by setting sponges at night (on the same principle as the housewife sets her bread sponge), the dough after coming from the Mixer is formed on the Rolling Machines into long sheets and then fed to the large rollers on the Cutting Machine to be given the proper thickness and finish. It then passes under the mechanically operated brush to remove any excess flour, and is then cut and stamped and continues to the oven

or at peeling end of the machine, here operators with Peels (which are pieces of wood twenty inches wide and forty inches long and five-eighths of an inch thick at the handle end and taper down to a razor blade point) transfer the cut biscuits in large sheets direct to the oven plates to be baked.

When the biscuits are baked they are taken from the oven in unbroken sheets and the plates filled up as rapidly as the biscuits are taken off. They then are taken to the packing department and packed (while still hot) in the different style containers.

Storage Room.

The factory occupies the third floor of the building, and on this floor also are rooms for the storage of flour. Some 2,000 barrels of flour may be kept here at one time. The top story is employed for storage purposes also. On the second floor are the offices and cooperage departments, while the street floor is given over entirely to the shipping rooms and the retail store department. Boxes, tins and cartons of biscuits of all varieties may be seen in this department. The entire factory is kept scrupulously clean; this condition prevailing in all food-manufacturing houses desirous of having their product pure and wholesome. An automatic sprinkler system gives the factory adequate fire protection.

The present members of the Company are: Allan Rankine, President; H. Fielding Rankine, Vice-President; Arthur F. Rankine, Secretary-Treasurer, and A. Dodge Rankine, Director.

A PARTIAL LIST *of* BISCUITS

MADE BY THE
OLD ESTABLISHED HOUSE OF
T. RANKINE & SONS, LTD.

Sodas	Cinnamon
Milk Lunch	Lemon
Saltines	Social Tea
Graham Wafers	Arrowroot
Fruit Biscuit	Ginger Cakes
Ginger Snaps	Ginger Bread
Ginger Nuts	X Snaps
Oatmeal Cake	Wine
Oatmeal Wafers	Family Pilot
Water Wafers(thin)	Zephyr Pilot
Water Crackers	Sponge Pilot

and a delicious line of Cream Filled and Sandwich Goods; also Scotch Short Bread, round and square, and a tempting line of Marshmallow Cakes. In addition we list about twenty-five different mixtures.

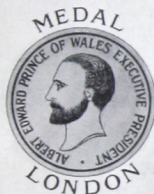
Satisfied customers on our books for over fifty years is the best guarantee as to the quality of our goods, which are made from the best of raw materials. This, with prompt service and courteous treatment, tells the story of

RANKINE'S BISCUITS.

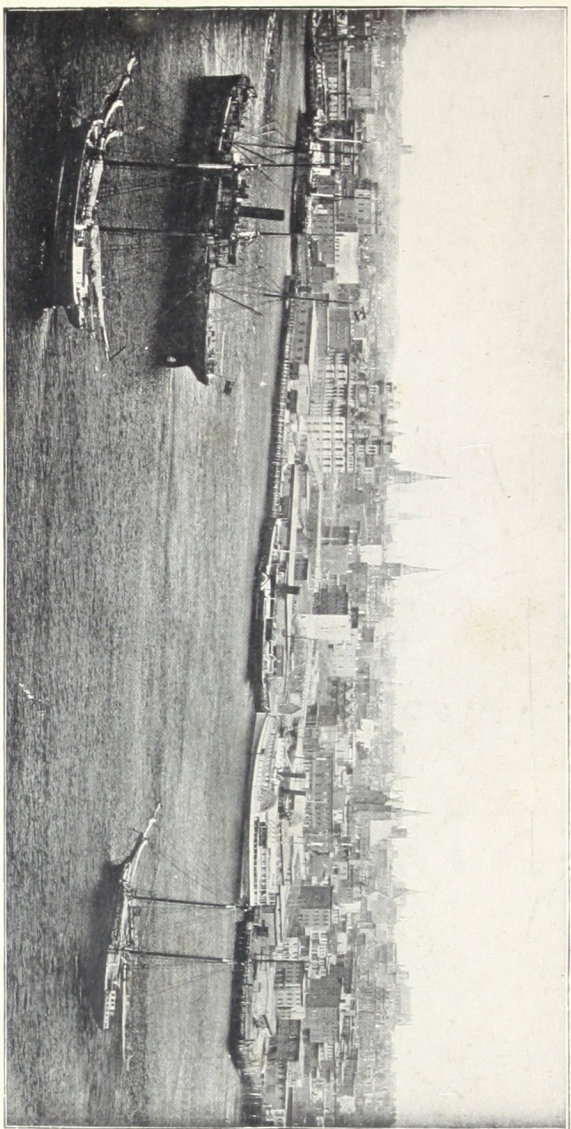
1826



OTHER MEDALS AND DIPLOMAS DESTROYED IN THE GREAT FIRE OF 1877



1926



CITY OF SAINT JOHN, NEW BRUNSWICK.

TRADE



MARK

